

AMENDMENT TO THE CLAIMS:

The following claim set replaces all prior versions, and listings, of claims in the application:

1. (currently amended) Process for the production of a food product wherein ~~whereby~~ an intermediate form of said food product comprises a pigment, which process comprises contacting said intermediate form of the food product with ~~adding~~ at least one enzyme for which said pigment is a substrate under conditions such that at least a portion of said pigment present in the said intermediate form of said food product is converted directly by said at least one enzyme that is effective in directly converting said pigment into a form such that ~~which results in increasing~~ the whiteness of at least part of said intermediate form of said [[the]] food product is increased and said compared to the food product ~~for which said enzyme is not added during its production~~ is thereby prepared.
2. (currently amended) Process according to claim 1 wherein the food product is made from flour, ~~preferably wheat flour.~~
3. (original) Process according to claim 1 wherein the food product is a dairy product.
4. (previously presented) Process according to claim 1 wherein the pigment is a carotenoid.
5. (previously presented) Process according to claim 1 wherein the enzyme is added as an enzyme preparation derived from a microorganism or produced in situ by a microorganism capable of producing said enzyme.

6. (original) Process according to claim 5 wherein the enzyme is added as an enzyme preparation derived from or produced in situ by a bacterium, a fungus or a yeast.
7. (currently amended) Process according to claim 6 wherein the fungus belongs to the genus *Marasmius*, ~~preferably *Marasmius scorodonius*.~~
8. (currently amended) A food product made ~~obtainable~~ by the process according to claim 1.
9. (currently amended) A food product which comprises at least one part thereof that has been subjected to treatment with an enzyme according to the process of claim 1. ~~Use of enzymes that are capable of directly converting pigments into a form that results in an increased whiteness of at least part of a food product.~~
10. (canceled)
11. (new) Process according to claim 2, wherein the flour is wheat flour.
12. (new) Process according to claim 7, wherein the fungus is *Marasmius scorodonius*.
13. (new) A household detergent which comprises an enzyme for which a pigment is a substrate, wherein upon contacting a pigment-containing article with the household detergent, the pigment in the article is converted directly by the enzyme to a form such that the whiteness of the article is increased.
14. (new) An enzymatic stone bleach process which comprises contacting a pigment-containing article with an enzyme for which said pigment is a substrate under conditions such that said pigment in said article is converted directly to a form such that the whiteness of said article is increased.